

GRITS & SAUSAGE CASSEROLE



Makes 8 Servings

A hearty main dish made complete with a fresh, green salad

1 lb mild <i>or</i> hot Italian sausage	8 cups cooked HOMESTEAD GRITS
1 large onion, chopped	1/2 t salt
1 large celery stalk, chopped	1/2 cup grated Parmesan cheese
1 medium carrot, peeled and chopped	2 cups shredded mozzarella
1 qt pureed tomatoes	cheese

- ❖ Brown sausage in skillet, then add onion, celery and carrot.
- ❖ Add tomato puree and heat to boiling over high heat. Reduce heat to low, cover and simmer 10 minutes.
- ❖ Uncover and simmer 10 minutes longer.
- ❖ In separate bowl, mix together Parmesan cheese, grits and salt.
- ❖ Preheat oven to 350°.
- ❖ Grease a 9" x 13" baking dish.
- ❖ Spread half of the grits mixture in baking dish; top with half of the tomato/sausage sauce, then half of the mozzarella. Repeat with the remaining grits and sauce.
- ❖ Bake uncovered for 15 minutes. Then sprinkle with remaining mozzarella. Bake for another 20 minutes or until hot and bubbly.
- ❖ Let stand for 15 minutes before serving.